



LANCELOT-PIENNE GRAND CRU

TABLE RONDE EXTRA BRUT NV

certified sustainable (HVE)

Father and son Gilles and Julien Lancelot, both enologists, come from a long lineage of growers and today farm nearly 22 acres of vines. Their base is in Cramant, and their 78 parcels are spread over the northern end of the Côte des Blancs, dip over into the Côteaux Sud d'Épernay, and reach into the Marne Valley.

VINEYARD



Site: Grand cru vines in Cramant (60%) for its dominant expression of creaminess and mineral chalk salinity, Chouilly (30%) for fruitiness and elegance, and Avize (10%) for steely acidity and freshness.

Soil: Shallow clay-limestone overtop of Campanian chalk.

Vines: From 25 parcels averaging 50 years of age. 80% from one vintage, remaining 20% from a perpetual reserve of the domaine's grand cru Chardonnay. Viticulture is certified HVE (High Environmental Value) and organic treatments always get priority.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: Fermentation and *élevage* in steel and neutral 600L *demi-muids* for 10 months with most of the lots undergoing malolactic fermentation. Then bottled *en tirage* to rest on its lees for approximately three and a half years before disgorgement.

Dosage: 2.5 g/l.

Production: 1,000 cases.

Profile: Pure mineral with exquisite balance. Mouth filling with chalky fruit. Finishes with terrific length. *Table Ronde* is named after the tale of the knights of King Arthur's court, of which Lancelot was prominent; in real life, Gilles Lancelot married Céline Perceval—Perceval was another legendary knight.